

April 19, 2025

BOTTEGA

FRANK STITT
Executive Chef

ADAM GRUSIN
Culinary Director

JULIO DE LA ROSA
Chef de Cuisine

Focaccia with *Bottega* infused olive oil 5

Marinated picholine, kalamata, & castelvetrano olives 6

First

Paradise Farm lettuces, beets, robiola, walnuts, citrus vinaigrette⁺ 14

Jumbo asparagus, sugar snaps, roasted spring onion, hollandaise 17

Parmesan soufflé, prosciutto, mushrooms, thyme 18

Beef carpaccio, horseradish cream, arugula, parmigiano* 20

Grilled octopus, shrimp, marinated fingerling potatoes, kalamata olives, salsa verde 20

Fritto misto, black grouper, gulf shrimp, scallops, lemon, parsley, capers 24

Louisiana crawfish risotto, sweet peas, preserved lemon, limoncello 19

Raviolo, spinach, ricotta, farm egg, dill 15

Main

Capellini *Bottega* 28

Lumache white bolognese, porcini mushrooms, sweet peas, parmigiano-reggiano, basil 31

Gulf black grouper, risi e bisi, basmati rice, fennel, sugar snaps, olio verde 40

Seared scallops, pancetta, caper berries, brown butter vinaigrette 37

Lancaster golden chicken en brodo, morels, sweet pea cappelletti, tarragon 32

Pork belly & loin a la plancha, artichoke, spring onion, romesco⁺ 36

Braised beef flat iron, *Belle Meadow* sugar snaps, mushrooms, favas, red wine 35

Grilled NY strip, roasted bulb onion, carrots, asparagus, salsa verde* 52

Sides

Sautéed mushrooms & thyme 8

Favas, sugar snaps & peas 8

Paradise Farm Tuscan kale 8

Roasted carrots & asparagus 9

*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
+Contains nuts

BOTTEGA

Sweets

Baked Alaska 14

Pineapple ice cream, dark rum & meringue

Bottega bar⁺ 14

Feuilletine, chocolate mousse, caramel, peanuts

Strawberry cobbler 14

vanilla ice cream

Vanilla bean panna cotta 14

Mango & strawberries

Basque cake 14

Crème anglaise & chantilly

Coconut-pecan cake⁺ 14

pecan génoise, toasted coconut & vanilla anglaise

Coffee ice cream with chocolate chunks 12

Strawberry elderflower sorbet 12

⁺contains nuts

To Drink

Club Car Delight⁺ 15

*Carpino Antica, Francisco Fernet,
Herbsaint, Pecan Biscotti*

Overproof Shakerato 12

*Amavida Espresso,
Planteray OFTD, Coconut*

After Dinner

<i>Bottega Limoncello</i>	10
<i>Henriques & Henriques Rainwater Madeira</i>	8
<i>Rare Wine Co. Savannah Madeira</i>	15
<i>Warre's Warrior Ruby Port</i>	10
<i>Niepoort LBV 2013 Port</i>	15
<i>Graham's 10 Year Tawny Port</i>	12
<i>Graham's 20 Year Tawny Port</i>	20
<i>Carcavelos Villa Oeiras "15"</i>	15
<i>Lustau East India Solera Sherry</i>	14
<i>Toro Albalá Don PX 1988</i>	17

Amaro

<i>Cynar</i>	8
<i>Averna</i>	9
<i>Alta Verde</i>	8
<i>Montenegro</i>	10
<i>Fernet Branca</i>	10
<i>Fernet Francisco</i>	12
<i>Cappelletti Amaro Pasubio</i>	6

Dessert Wine

<i>Sauternes Château Villefranche 2019</i>	13
<i>Moscato d'Asti Vietti 2023</i>	6
<i>Vin Santo del Chianti Classico Felsina 2015</i>	19

